



Chocolate Halloween Cookies

READY IN



70 min.

SERVINGS



48

CALORIES



54 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 3 tablespoons butter melted
- 3 tablespoons cocoa powder
- 1 cup confectioners' sugar
- 1 eggs
- 1.5 cups flour all-purpose
- 2 tablespoons milk
- 0.3 cup candy-coated peanut butter pieces to taste pieces® (such as Reese's)
- 0.3 teaspoon salt

0.5 teaspoon vanilla extract

1 cup sugar white

Equipment

bowl

baking sheet

oven

hand mixer

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat white sugar and 2/3 cup softened butter together in a bowl using an electric mixer until smooth and creamy; mix in 1/3 cup milk, egg, and 1 1/2 teaspoons vanilla extract. Stir flour, 1/2 cup cocoa powder, baking powder, and salt into creamed butter mixture until dough is just combined; fold in 1 cup candy-coated peanut butter pieces. Drop dough, 1 to 2 tablespoons per cookie, onto a baking sheet.

Bake in the preheated oven until edges of cookies are crisp, 10 to 12 minutes. Allow cookies to cool on pans for 2 to 3 minutes before transferring to wire racks to cool completely.

Beat 3 tablespoons melted butter and 3 tablespoons cocoa powder together in a bowl using an electric mixer until smooth and creamy; beat in confectioners' sugar, 2 tablespoons milk, and 1/2 teaspoon vanilla extract until frosting is fluffy and smooth. Frost cookies and decorate with more candy-coated peanut butter pieces.

Nutrition Facts



Properties

Glycemic Index:7.86, Glycemic Load:5.38, Inflammation Score:-1, Nutrition Score:0.94000000215095%

Flavonoids

Catechin: 0.2mg, Catechin: 0.2mg, Catechin: 0.2mg, Catechin: 0.2mg Epicatechin: 0.61mg, Epicatechin: 0.61mg, Epicatechin: 0.61mg, Epicatechin: 0.61mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 53.67kcal (2.68%), Fat: 1.15g (1.78%), Saturated Fat: 0.68g (4.26%), Carbohydrates: 10.45g (3.48%), Net Carbohydrates: 10.2g (3.71%), Sugar: 7.18g (7.98%), Cholesterol: 5.37mg (1.79%), Sodium: 25.83mg (1.12%), Alcohol: 0.01g (100%), Alcohol %: 0.13% (100%), Protein: 0.73g (1.46%), Manganese: 0.05mg (2.5%), Selenium: 1.72µg (2.46%), Vitamin B1: 0.03mg (2.23%), Folate: 8.24µg (2.06%), Vitamin B2: 0.03mg (1.7%), Vitamin B3: 0.3mg (1.49%), Iron: 0.25mg (1.41%), Phosphorus: 12.11mg (1.21%), Copper: 0.02mg (1.13%)